

Hampton receives ACS Distinguished Service Award

Oscar Perry Hampton, Jr., MD, FACS, Consultant in Trauma to the American College of Surgeons, received the College's 1976 Distinguished Service Award.

The award was presented by H. William Scott, Jr., MD, FACS, of Nashville, Tennessee, outgoing President of the College, at the 62nd Annual Meeting of the Fellows, Thursday afternoon in Arie Crown Theater.

The Distinguished Service Award was presented to Dr. Hampton in recognition of his "orthopaedic surgical career spanning nearly half a century . . . in appreciation of contributions . . . to his community, and to the field of military medicine, where he richly deserved the rank of Brigadier General . . . and in tribute to an unsurpassed devotion to improved care for the injured patient".

A native of Nashville, Tennessee, Dr. Hampton was educated at Vanderbilt University and the University of Tennessee School of Medicine. He interned at St. Louis City Hospital, spent part of his residency at Memphis General Hospital, and completed his residency at St. Louis County Hospital.

During World War II, Dr. Hampton served in the Army, in both the North African and Mediterranean Theaters, and earned a Legion of Merit Award. In 1965, he was awarded the Legion of Merit with Oak Leaf Clusters. He retired that year as Special Assistant to the Surgeon General of the Army for Reserve Affairs, with the rank of Brigadier General.

Dr. Hampton is a past president of the St. Louis County Medical Association and of the American Association for the Surgery of Trauma. He is a former vice-president of the Southern Surgical Association.

A nationally recognized expert in the field of trauma, Dr. Hampton served as Assistant Director of the American College of Surgeons and Director of the ACS Trauma Division from 1968 to 1975, when he assumed the position of Consultant in Trauma to the College. As Consultant, Dr. Hampton advises the College and the College's Committee on Trauma on matters concerning trauma, and acts as a liaison between the College and all major national organizations in the field of trauma. He also organizes trauma continuing education courses for physicians.



TWO PRESIDENTS MEET as H. William Scott, Jr., and Mrs. Scott, welcome Robert B. Salter, MD, MS, FRCS (C, Glas) (Hon), FACS, President of the Royal Col-

Frank E. Stinchfield elected President-elect of College

Frank Edward Stinchfield, MD, FACS, outgoing Chairman of the ACS Board of Regents, yesterday was elected ACS President-elect of the American College of Surgeons. He will be installed as President in October 1977 at the Clinical Congress in Dallas.

The announcement was made at the annual Meeting of Fellows during the College's 62nd annual Clinical Congress.

Dr. Stinchfield, professor of orthopaedic surgery and director and chairman of the Department of Orthopaedic Surgery at Columbia-Presbyterian Medical Center, New York City, served as Chairman of the ACS Board of Regents for the past three years.

A native of Warren, Minnesota, Dr. Stinchfield attended Carleton College, received his BS degree in Medicine at the University of North Dakota, and earned his MD degree at Northwestern University Medical School, Chicago, in 1934.

He became a Fellow of the College in 1941, and was elected to the Board of Regents in 1967. In addition to his College activities, Dr. Stinchfield is currently a member of the Board of Trustees of the Presbyterian Hospital (Columbia-Presbyterian Medical Center); President of the Medical Board (The Presbyterian Hospital), Columbia-Presbyterian Medical Center; Senior Orthopaedic Consultant for the United States Air Force; Consultant to the National Football League; and President of the Franklin H. Martin Memorial Foundation, which was named in honor of the founder of the American College of Surgeons, publisher of *Surgery, Gynecology & Obstetrics*.

Dr. Stinchfield is also a member of over a dozen other medical and surgical societies, and is treasurer of the American Orthopaedic Association.

The author of numerous published works, Dr. Stinchfield is currently a member of the Board of Trustees of



DR. STINCHFIELD

Surgery, Gynecology & Obstetrics, the scientific publication of the College.

Elected First Vice President-elect was Mark M. Ravitch, MD, FACS, Pittsburgh, and Second Vice President-elect, Curtis P. Artz, MD, FACS, Charleston, S.C.



acs CLINICAL CONGRESS news

CHICAGO, ILLINOIS 355 62ND ANNUAL CLINICAL CONGRESS OF THE AMERICAN COLLEGE OF SURGEONS FRIDAY, OCTOBER 15, 1976

Escalation of medical costs and its effect is surgery's most serious problem: Dunlop

The most important problem facing surgery today is the escalation of medical costs and the effect that this problem will have on the professional lives of today's surgical population, the newly installed President of the American College of Surgeons said last night in delivering his presidential address. He also called upon the profession to direct its scientifically-successful investigative capacity toward finding answers to the social and economic problems facing medicine.

George R. Dunlop, MD, FACS, Worcester, Massachusetts, speaking directly to the members of the 1976 Class of Initiates in the audience, said that, "The men and women of this class are

probably better prepared to practice in this technological age than was any other generation.

"You have undoubtedly survived greater competition in the selection and training process than in any other decade", he said.

"But are you prepared to answer some of the social questions that will necessarily be before you during the immediate years ahead?"

Dr. Dunlop went on to explain some of the reasons why the financing and delivery of health services has taken on such proportions, in spite of the fact that there has been no other period in surgical history in which the yield in scientific investigation was so bountiful and the resultant change in practice so great.

"The public, increasingly impressed with medicine's accomplishments, is demonstrating an insatiable demand for health services.

"Why, then, with such a record, is the medical profession being attacked almost daily in the media and by labor officials and certain segments of government? Why is the public demanding more intense scrutiny of the practice of medicine, and greater public accountability?"

"Why . . . when no other profession has so many self-imposed controls, checks, and audits as medicine?"

Dr. Dunlop then outlined some of the developments that have taken place that have had an increasing impact on the financing and delivery of health services, including government's embarking on a course of deficit financing and labor's increasingly vocal demands for an all-inclusive national

health insurance program.

"Labor finds that it is leaving the negotiation table with increased health provisions but with less increase in take-home pay", he said. "It is little wonder that its leaders are pressing for national health insurance, which would allow them to place increased emphasis on take-home pay".

And it is not only labor, Dr. Dunlop said, who is 'wringing their hands in frustration'. He pointed out that General Motors spent more money in 1975 on health insurance premiums for its employees than it paid to U.S. Steel, its major supplier of metal.

Dr. Dunlop also said that if the current trend representing the cost of financing health care for the elderly is projected to the year 2000, the cost of this program alone could be well in excess of \$2 trillion.

"Obviously this projection reduces our present situation to an absurdity", he said. "Something must be done to turn these alarming increases around . . . but when and by whom?"

Dr. Dunlop said it is alarming to see how unprepared the medical profession finds itself for this expanded role.

"Society, including the medical profession, must face some agonizing decisions as to how the health care dollar can best be spent. Medicine alone cannot make these decisions, but who, I ask, should be better prepared to advise the public on these issues?"

Dr. Dunlop pointed out that new technology in medicine, unlike that in other industries, tends to be cost raising rather than cost saving.

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Careful use of antibiotics key to control of surgical infection

Pessimists point out that the overall infection rate in surgery is unchanged from that of some 40 years ago but they ignore the fact that more complex operations are being performed on sicker patients, Dr. Hiram C. Polk, Jr., professor and chairman, Department of Surgery, University of Louisville School of Medicine, said yesterday.

"Progress has been made in the control of operative infection and a portion of this progress is attributable to the judicious use of antibiotics", he said in a postgraduate course lecture entitled, "Antibiotics—Friend or Foe".

Dr. Polk said much more improvement could be made if antibiotic administration became more consistently rational and appropriate.

"Antibiotics represent surgical Delilahs", he said. "Their introduction in the 1940's promised much. From a 30-year perspective, we now see that many of the initial projections for antibiotics in surgery were overly optimistic. Much disappointment with antibiotics is as much attributable to the manner in

which they have been used by most surgeons as to shortcomings of the agents themselves", he said.

In clinical applications of antibiotics to surgery, Dr. Polk said the agents have provided advantages in treatment of blood poisoning, in peritonitis resulting from perforation of an internal organ, and when applied to the surface of burn wounds.

"At one time it was thought the so-called prophylactic use of antibiotics predisposed to infection. A careful comparison of patients at truly similar risks and the consistent application of antimicrobial agents before bacterial contamination has shown an unfailingly advantageous effect in a variety of operations upon the alimentary tract, biliary tract, and in certain gynecologic and other procedures", Dr. Polk said.

The disadvantages with antibiotics is their obscuring of the diagnosis of infection by using a broad spectrum treatment when not indicated. The rise of the resistant germ forms also is a major problem, he said.

Penile prosthesis implants aid in organic impotence

Fifty-five of 61 patients given a penile prosthesis and followed for periods ranging from three to 21 months have achieved satisfactory results with a return to normal sexual function, according to a presentation Thursday by Joseph J. Kaufman, MD, FACS, chief of the division of urology and professor of surgery at the University of California, Los Angeles.

The oldest patient was 80 years and the youngest, 31; the average was 59. Patients usually were discharged from the hospital by the fifth day after operation with instructions to refrain from intercourse for four weeks.

Penile prosthetic implants have been developed along two major lines, inflatable and rigid synthetic devices, said Dr. Kaufman. The rigid prostheses of the type used by Dr. Kaufman have been of an improved design, called the Small-Carrion prosthesis.

"Because of the simple operative technique used for insertion of the Small-Carrion penile prosthesis, its predictable satisfactory results, and its relatively low cost, it provides an appealing and practical solution for most cases of organic impotency", said Dr. Kaufman.

The inflatable prosthesis which simulates a natural erection can be deflated and is therefore psychologically and

cosmetically attractive but it has received limited acceptance because of the difficulty with the mechanical aspects of the device, the need for more extensive surgery, and the expense, said Dr. Kaufman.

"The future indications for use of the rigid penile prostheses are still to be established", he continued. "It is our opinion that the inflatable prosthesis has certain cosmetic and social advantages over the rigid prosthesis, inasmuch as the latter has caused problems in patients who must use public dressing rooms. If the mechanical problems are solved and the cost reduced, the inflatable prosthesis may possibly replace the rigid variety", he said.

Complete S/F volume available for \$8.00

Surgical Forum, Volume XXVII, which will contain the complete paper for 262 of the 270 presentations delivered in the 25 scheduled sessions, will be available for \$8.00 per copy from College headquarters (55 East Erie St., Chicago 60611) after the Clinical Congress; or in McCormick Place until noon today.

Registration figures

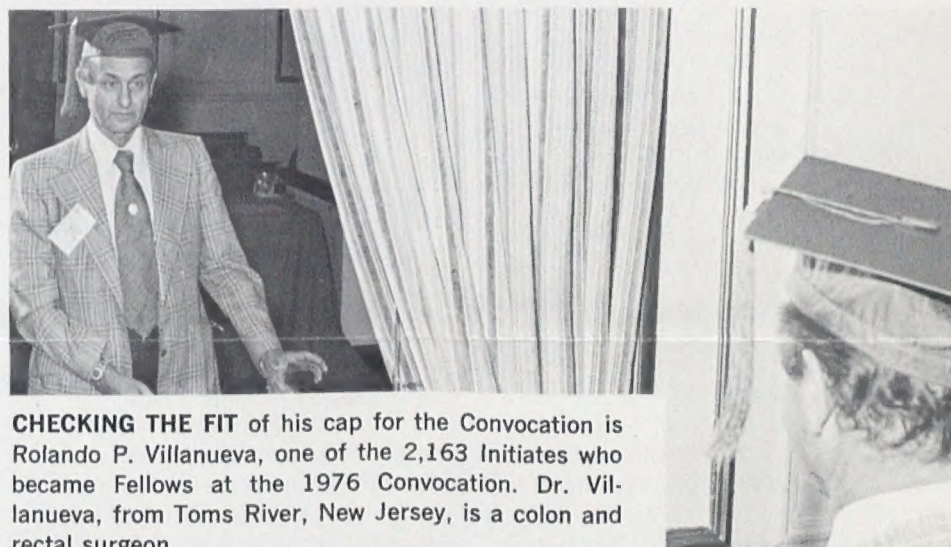
As of 5:00 pm Thursday

Doctors	10,609
Scientific exhibitors	166
Technical exhibitors	2,305
Visitors	1,107
Ladies	3,749
Press, staff, and aides	296
TOTAL	18,232



MRS. H. WILLIAM SCOTT, JR., seated far right, and her special guests, viewed the latest in fall and winter fashions Wednesday in the Narcissus Room of Marshall Field and Company. The fashion show is a popular feature of the Ladies Program each year. Mrs. Scott's husband is, at this printing, the immediate Past President of the College. Guests at her table, clockwise, are Mrs. George R. Dunlop, Mrs. Charles W. McLaughlin, Jr., Mrs. Sten Axel Friberg, Mrs. Frank E. Stinchfield, Mrs. Marshall K. Bartlett,

Mrs. Fraser N. Gurd, and Mrs. Allan D. McKenzie. Seated at the head of the front table is Ms. Mary E. Scott, daughter of Dr. and Mrs. Scott. Others at the table are, clockwise, Mrs. Philip Sandblom, Mrs. William P. Longmire, Jr., Mrs. David C. Sabiston, Jr., Mrs. William H. Muller, Jr., Mrs. James D. (Tish Scott) Stanley, daughter of Dr. and Mrs. Scott; and Mrs. H. William Scott III, Dr. and Mrs. Scott's daughter-in-law. Mrs. John J. Bergan (inset photo) is the chairman of this year's Ladies Program.



CHECKING THE FIT of his cap for the Convocation is Rolando P. Villanueva, one of the 2,163 Initiates who became Fellows at the 1976 Convocation. Dr. Villanueva, from Toms River, New Jersey, is a colon and rectal surgeon.



GUESTS AT THE PRESIDENT'S RECEPTION and dinner Wednesday evening include, (l. to r.), Joel W. Baker, a Past President of the ACS, Mrs. Ong and her husband, Guan Bee Ong, Hong Kong,

who became an Honorary Fellow in 1975, and Joel W. Baker, Jr., of Mt. Vernon, Wash. Dr. Baker, Jr., an Initiate, joined his father in Fellowship of the College.



J. ENGLEBERT DUNPHY, a past president of the College, is greeted by H. William Scott, Jr., at Dr. Scott's recep-

tion and dinner Wednesday evening. Mrs. Dunphy exchanges greetings with Dr. Scott's son, H. William Scott III.

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Five distinguished surgeons receive Honorary Fellowship

Five distinguished surgeons received Honorary Fellowship in the American College of Surgeons Thursday evening during Convocation Ceremonies. At the same time, 2,163 members of the 1976 Class of Initiates became Fellows, American College of Surgeons.

Below are excerpts from the speeches

"The surgical world knows Patrick A. M. F. FitzGerald as an accomplished surgeon in the fullest sense of that term. His publications range over a wide area and all are distinguished and important.

Professor FitzGerald's many talents, virtues, and distinctions have won him innumerable honors; among them, to mention a few, he has been president of the Association of Surgeons of Great

★ ★ ★

"Dr. Friberg attained great renown as the director of the Karolinska Institute in Stockholm where he was Rector, or, as we say, Dean of the Institute from 1953 through 1969. During this period he was also a permanent member of the Nobel Prize Foundation and served as chairman of the Nobel Prize for Medicine Committee from 1960 to 1969. Among his many other achievements he was editor of *Acta Orthopaedica Scandinavica* from 1947 to 1971. He also was president of the International Society of Orthopaedics and Traumatology from 1963 through 1966."

★ ★ ★

"Long years of study and hard work prepared Professor Holle for the role of scientist, educator, and surgeon, roles which he has played to perfection. Although he has written more than 280 scientific papers, and produced three major books, I believe that his original work on selective proximal vagotomy plus pyloroplasty for the treatment of duodenal ulcer will be recorded in the annals of surgery as a very significant advance in the treatment of this difficult disease."

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"Edward S. R. Hughes is a skilled surgeon who has continuously contributed to surgery in varied, and often surprising, ways ever since he graduated from the University of Melbourne in 1943. He published his first paper the year after he graduated; since that time 170 articles and contributions to 12 books have flowed from his lucid, original, and restless pen. As his responsibility has increased, so has his concern and commitment to surgery. It is unique that this voluminous writing has been done at a time when his surgical schedule has been more demanding than most, both as to the number and difficulty of the cases."

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"John Kinmonth was appointed professor of surgery at his Alma Mater, St. Thomas's Hospital, in 1955, a chair he currently holds. His surgical interests and contributions have been truly catholic in scope. The most significant and lasting of these contributions has involved a subject shared with the Hunters, namely, the lymphatics. While the Hunters first charted the corollary system of the lymphatic vessels, John Kinmonth's studies, starting in the Dunn Laboratories at St. Bartholomew's Hospital in 1951, led to our present widely applied techniques of lymphography."

presenting the five surgeons for Honorary Fellowship. Professor Patrick A. M. F. FitzGerald, MD, FRCS (I), FACS, Dublin, Ireland, who was unable to attend due to illness, received his FACS (Hon) in absentia. He was presented for Fellowship by J. Englebert Dunphy.

Britain and Ireland, president of the Irish Society of Gastroenterology, and president of the International Society of Angiology. He is a Knight of Malta and an Honorary Fellow of the Polish Academy of Medical Science and the Italian Society of Surgery. A rare honor for any man, but especially for an Irishman, his own College has elected him to its Honorary Fellowship."



STEN AXEL FRIBERG, MD, FACS (Hon), Stockholm, Sweden; presented by Frank E. Stinchfield.



PROF. FRITZ KARL HOLLE, MD, FACS, FACS (Hon), Munich, West Germany; presented by Lloyd M. Nyhus.



EDWARD S. R. HUGHES, CBE, FRCS (Eng), FRACS, FACS, FACS (Hon), Melbourne, Victoria, Australia; presented by Donald M. Gallagher (shown with J. Englebert Dunphy).



PROF. JOHN BERNARD KINMONTH, MB, BS, FRCS (Eng), FACS (Hon), London, England; presented by John E. Connolly.

Barefoot in the park may not be such a bad idea after all

Health and the joy of living would be enhanced if every American spent a part of each day barefoot in the yard or garden and in those diminishing areas of the country that are still unpaved, a rehabilitation specialist said earlier this week during the International Relations panel discussion.

Paul W. Brand, MB, BS, FRCS (Eng), FACS, chief of the rehabilitation branch, U.S. Public Health Service Hospital, Carville, Louisiana, and clinical professor of surgery, Louisiana State University Medical School, said his experience as an orthopaedic surgeon in India and Africa prompts him to suggest that Americans should go back to barefoot walking at least for part of the day.

"The average person who walks barefoot has much healthier feet than the average person who wears shoes", said Dr. Brand, "despite the occasional wounds from thorns or broken glass". The major burdens of an orthopaedic foot clinic in the United States are corns, bunions, hallux valgus, hammer toes, metatarsalgia, athlete's foot, and ingrowing toenail. Every one is a product of poorly designed or fitted footwear. None of these is a problem in a barefoot population, he said.

"Wearing shoes prevents free access of air and transmits mechanical stress to the same part of the foot at every step, while the barefoot walker receives the rough, uneven thrust of the ground on different parts of his feet at every step. In shoes, the foot loses sensitivity, mobility, and intrinsic muscle strength. The barefoot walker receives a continu-

ous stream of information about the ground while a shod foot sleeps inside an unchanging environment. Sensations that are not used or listened to decay and atrophy".

In his fracture clinic in India, Dr. Brand said he did not see ankle fractures except in white persons or Indians who wore shoes. "When a barefoot person steps on a loose rock or on the edge of a pavement, he has instant information about the problem through the nerves of touch, in time to avoid putting his weight on the unstable foot", he said. "When a shod person does the same, he only knows of his instability when his ankle begins to turn and by that time it may be too late to get his weight off the leg to save it from a fracture".

People with bare feet may incur infections, especially when they work in wet fields, Dr. Brand said. Hookworm was a major threat until waterproof shoes became available. "In most of the developed countries, the diseases that entered through the feet have disappeared due to sanitary engineering control, so it is safe to take shoes off again", said Dr. Brand.

Painful arthritis of the hip is rare in Indians because of their habit of sitting cross-legged on the floor, the speaker said. The cross-legged squatting Indian puts his hip through full external rotation and abduction each time he sits. In his 70's and 80's, he still has a true ball-shaped head of the femur. Cross-leg sitting is uncomfortable in shoes.

What's New in Surgery?

Wrapup of week's events today at 9

A concise summary of what happened this past week will be presented this morning, starting at 9:00 in the Arie Crown Theater of McCormick Place, during "What's New in Surgery?", the traditional wrapup of the week's events broken down by surgical specialty or other specific areas of interest.

The specialties or other areas to be covered are:

Shock and Metabolism, F. William Blaisdell, MD, FACS, San Francisco, Calif.; Otolaryngology, Ralph F. Naunton, MD, FACS, Chicago, Ill.; Cardiothoracic Surgery, Donald G. Mulder, MD, FACS, Los Angeles, Calif.; Plastic Surgery, Harvey A. Zarem, MD, FACS, Los Angeles, Calif.;

Also, Neurological Surgery, George T. Tindall, MD, FACS, Atlanta, Ga.; Gastrointestinal Biliary Conditions, R. Cameron Harrison, MD, FRCS(C), FACS, Vancouver, B.C. Canada; Orthopaedic Surgery, Philip D. Wilson, Jr., MD, FACS, New York, N.Y.; Tumors, Alfred S. Ketcham, MD, FACS, Miami, Fla.; Urology, Floyd A. Fried, MD, FACS, Chapel Hill, N.C.; Gynecology and Obstetrics, Edward A. Banner, MD, FACS, Rochester, Minn.; and Transplantation, Folkert O. Belzer, MD, FACS, Madison, Wis.

Samuel R. Powers, Jr., MD, FACS, Albany, N.Y. will preside over the presentation.

For the first time the ACS Bulletin will publish in full the summaries presented at this session. They will be printed in the January 1977 issue.

Congress sessions have been taped; catalog available

The new, 40-page master reference catalog of accredited postgraduate courses and other presentations recorded by ACS/Clinitapes since 1972 and including the current Clinical Congress can be ordered from the Assembly Department, ACS, in Chicago.

An order blank is included within the catalog.

The available material has been categorized into the surgical specialties and such related areas as cancer, international relations, surgical education, and major lectures.

During production of the actual cassettes no pertinent information is edited or removed; what is on the tape is the actual session as it happened.

A formal syllabus is provided with each postgraduate course where a syllabus was part of the original course presentation. The postgraduate course materials, when used as directed, meet the criteria for hour for hour credit in Category I of the Physician's Recognition Award of the American Medical Association. The other presentations may be used toward Category 5 credit.

Tapes of material presented during this Congress will be available for shipping approximately ten weeks after the Congress.

Have a safe and pleasant journey home; Remember Dallas in 1977 (October 17-21).

DUNLOP . . .

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"But my objective", he said, "is not to discredit medicine's effectiveness in restoring health to the critically ill and injured, but to point out that if society, which includes the medical profession, establishes reasonable health priorities and if we are wise in the allocation of our medical resources, the system may not need to default to the stringent and often unrealistic controls of a federal bureaucracy.

"It is imperative that we (the profession) learn more about the practice patterns of our colleagues and become familiar with the costs of all the services we offer", he said.

He then urged that the profession direct some of its impressive research and investigative capacity to the field of medical economics, thereby placing it in a better position to advise the public as this nation searches for answers to our health care problems.

"The challenge is before us", he said. "As you return to your respective hospitals and offices, I hope that you

will take a new look at the surgical environment in which you work . . . direct your investigative capacity toward finding the answers to some of these questions I have raised . . . become better informed . . . and let your voices be heard in advocating the provident use of our health services.

"Recapture in these matters some of the community leadership that is a part of our heritage", he concluded.

Dr. Dunlop's address will be printed in the November 1976 issue of the *Bulletin* of the American College of Surgeons.

Correction

In the story in Thursday's issue announcing the new officers and members of the ACS Board of Governors' executive committee, there appeared two misstatements:

Oliver H. Beahrs, who was elected Chairman, is not professor of surgery, University of Minnesota Medical School in Minneapolis, but of the Mayo Medical School in Rochester.

Number two: Homer E. Smith B/G secretary, is not an orthopaedic surgeon but an ophthalmologist.



OSCAR P. HAMPTON, JR., ACS Consultant in Trauma, right, made a bet for a sum with John A. Boswick, Jr., left, Chairman of the Publications Committee of the Committee on Trauma, that the second edition of the book "Early Care of the Injured Patient" would not be printed before the start of this year's Clinical Congress. The Committee on Trauma dinner Monday evening was the time of truth. Robert W. Gillespie, center, Chairman of the C/T, called for the assistance of Curtis P. Artz and Merle M. Musselman to verify that, indeed, the

book was printed. Confronted with these testimonials and the irrefutable evidence of a copy of the book, Dr. Hampton had no recourse. Obviously the painful experience of losing this bet causes Dr. Hampton to avert his eyes as he hands the money to Dr. Boswick. However, being a man of accuracy, Dr. Hampton pointed out that when the bet was made, it was not stipulated which "coin of the realm" or, rather, which realm's coin, was being bet. Therefore, he paid off with a Confederate \$20 bill which, with appreciation, he said, would cover it.

College Governors are elected at Annual Meeting of Fellows

Elected to the Board of Governors of the American College of Surgeons at the Annual Meeting of Fellows yesterday afternoon were the following:

Governors-at-large

France
Lucien Leger, *Paris*
Hong Kong
Guan Bee Ong, *Hong Kong*
India
Ranbir S. Gupta, *New Delhi*

From states and Canadian provinces

California
Allen H. Johnson, *San Jose*
William L. Weirich, *Redding*
Edwin E. Kerr, *Hanford*
Leonard D. Rosenman, *San Francisco*
David B. Hinshaw, *Loma Linda*
James E. McKittrick, *Santa Barbara*
Donald G. Mulder, *Los Angeles*
W. Russell Smith, *Los Angeles*
Colorado
Lorence T. Kircher, Jr., *Colorado Springs*
Connecticut
James W. Major, *Willimantic*
Delaware
James Beebe, Jr., *Lewes*
Florida
George H. McSwain, *Daytona Beach*
Thad M. Moseley, III, *Jacksonville*
David S. Hubbell, *St. Petersburg*
Illinois
Harry W. Southwick, *Chicago*
James H. Mason, *Evanston*
Rudolph G. Mrazek, *Berwyn*
Indiana
Joseph C. Finneran, *Indianapolis*
Iowa
Robert B. Stickler, *Des Moines*
Kansas
Jack W. Graves, *Wichita*
Maine
Carl R. Griffin, Jr., *Boothbay Harbor*
Maryland
John O. Sharrett, *Baltimore*
Massachusetts
Allan D. Callow, *Boston*
Michigan
Frederick S. Gillett, *Grand Rapids*
Richard O. Kraft, *Ann Arbor*
Mississippi
Richard J. Field, Jr., *Centreville*

Montana
Daniel E. Staples, *Butte*
Nevada
Kirk V. Cammack, Jr., *Las Vegas*
New Hampshire
Robert C. Nydegger, *Concord*,
unexpired term of one year
New Jersey
Sherman Garrison, *Bridgeton*
Peter J. Guthorn, *Neptune City*
New Mexico
Samuel E. Neff, *Clovis*
New York
John F. Carnevali, *White Plains*
John J. Creedon, *Flushing*
Edward J. Kelly, *Mineola*
Warren A. Lapp, *Brooklyn*



OLIVER H. BEAHRs, center, of Rochester, Minn., is the new chairman of the ACS Board of Governors. New officers and executive committee members were elected Wednesday at the adjourned meeting of the Board. Others, from left, are James R. Cantrell, Seattle, and David W. Robinson, Kansas City, both elected to the executive committee; Homer E. Smith, Salt Lake City, secretary of the Board; and Jerome J. DeCosse, vice chairman. Missing from the photo are Watts R. Webb, Syracuse, and Thad M. Moseley III, Jacksonville, Fla., executive committee members.

North Dakota
Henry A. Norum, *Fargo*
Ohio
F. Miles Flickinger, *Lima*
Thomas W. Morgan, *Gallipolis*
Oklahoma
Irwin H. Brown, *Oklahoma City*
Pennsylvania
William E. De Muth, *Hershey*
Rhode Island
Charles B. Round, *Warwick*
Texas
Jay C. Fish, *Galveston*
Ronald F. Garvey, *Dallas*

George L. Jordan, Jr., *Houston*
Colonel Basil A. Pruitt, Jr.,
San Antonio
West Virginia
William E. Gilmore, *Parkersburg*
Wyoming
Dan B. Greer, *Cheyenne*
British Columbia
Alfred N. Gerein, *Vancouver*,
unexpired term of one year
Manitoba
Dwight Parkinson, *Winnipeg*
New Brunswick
Robert M. Dysart, *Moncton*
Newfoundland and
Prince Edward Island
Gordon W. Thomas, *St. Anthony*
Saskatchewan
Thomas A. B. Boyd, *Regina*

A.M.A. Section Council on
Otorhinolaryngology
John S. Lewis, *New York, N.Y.*
A.M.A. Section Council on
Obstetrics and Gynecology
Edward A. Banner, *Rochester, Minn.*
A.M.A. Section Council on
Ophthalmology
Richard C. Troutman, *New York, N.Y.*
A.M.A. Section Council on Urology
C. Eugene Carlton, Jr., *Houston, Tx.*
American Ophthalmological Society
Frederick C. Blodi, *Iowa City, Iowa*
American Society for the
Surgery of the Hand
John W. Madden, *Tucson, Arizona*
The American Association of
Neurological Surgeons
Llye A. French, *Rochester, Minn.*
Society of Head and Neck Surgeons
Oliver H. Beahrs, *Rochester, Minn.*
Southeastern Surgical Congress
William R. Sandusky,
Charlottesville, Va.
U.S. Department of the Navy
Rear Admiral Almon C. Wilson,
Washington, D.C.
U.S. Public Health Service
Joseph J. Noya, *New Orleans, La.*
Veterans Administration
Carl W. Hughes, *Washington, D.C.*
National Medical Association—
Surgical Section
William E. Matory, *Washington, D.C.*
American Society for Head and
Neck Surgery
Bobby R. Alford, *Houston, Texas*
Central Association of
Obstetricians and Gynecologists
David G. Anderson,
Ann Arbor, Michigan
Midwest Surgical Society
Robert Francis Wilson,
Bloomfield Hills, Mich.
American Association for the
Surgery of Trauma
Robert W. Gillespie,
Lincoln, Nebraska
American Association for
Thoracic Surgery
Henry T. Bahnson, *Pittsburgh, Pa.*
American College of Obstetricians
and Gynecologists
William E. Crisp, *Phoenix, Arizona*

Surgical Specialty Societies
American Academy of
Orthopaedic Surgeons
Lloyd W. Taylor, *San Francisco, Calif.*
The American Orthopaedic Association
Nicholas J. Giannestras,
Cincinnati, Ohio
Southern Surgical Association
Robert M. Miles, *Memphis, Tenn.*
Society of University Surgeons
George F. Sheldon, *San Mateo, Calif.*
A.M.A. Section Council on
General Surgery
John R. Brooks, *Boston, Mass.*

SUPPLEMENT

The good table— Chicago-style

Thrice a Baker's-dozen-plus
of Chicago restaurants that
are well worth going to

By James Ward

The Big Dumpling still rules Chicago politically but the Big Potato no longer dominates Chicago tastes. Although meat-and-potato restaurants still abound—some of them the best in the country—the city's flirtation with culinary adventure has developed into a long-term romance. In the last five years, the Chicago restaurant market has changed considerably and expanded in menu, in geography, and in dining-out expectations. Rather than steak and potatoes, the new Chicago staple (and cliché) may be "caneton a la"—duck in all its manifestations and sauces; orange, cherry, etc., as you will see in the listings that follow.

At present the Near and Mid-North restaurant scene is more alive than ever. There is a new audience of customers—younger, affluent, single or just-married—some with sophisticated palates, others in search of novelty. So you will be chowing-down with a mixed lot of diners-out: city-folk, suburbanites, distinguished visitors, and just plain rubes from the hinterlands.

On the whole the value offered by local restaurants is high, the variety much richer than a few years ago. This is of considerable importance to Chicagoans and visitors who are spending an increasingly large part of their dollar on food and entertainment away-from-home. The generous handful of restaurants discussed in this article offers victuals that are fair to excellent (as individually detailed). But all places are worth going to, sometimes for reasons beyond the exclusively epicurean. With prices as they are, restaurants are not just places to eat, but as presented here, they can offer a complete evening's entertainment.

The recommendations that follow are personal ones, but objectively based on value received for your money. There are no direct comparisons between one restaurant and another. And omissions are legion as are apologies. This is a list of my favorites—for reasons mentioned.

Some of the establishments are expensive, others much less so (as indicated), although few specific prices—always a flexible factor—are given.

Restaurants are presented by location as a matter of convenience to you: "Downtown" restaurants, because most of you will be headquartered in that area; "Near North" places are in the area of the offices of the American College of Surgeons; and "Mid-North" (along the Lake, Lincoln Park, and slightly west) restaurants are located in a section no more than a 15 or 20 minute cab ride from the center of town.

Restaurants other than in these major near-by dining areas are not covered.

However, a few words might be said about restaurants near McCormick Place: only a few words, because there aren't many. As a respite from the food at McCormick Place (and you'll need one), you might try these places for lunch: the nearby **McCormick Inn** (791-1900)—an adequate menu and pleasant surroundings; **Sauer's** (311 East 23rd Street, 225-6171), good burgers on black bread, bratwurst, and inexpensive daily specials in a noisy but gregarious barn-like room; **Mama Batt's Restaurant** (112-116 East Cermak, 842-7222), a good Jewish deli with ambience to match. Slightly further west—just off Cermak Road (22nd Street) and arranged southward on Wentworth Avenue is Chicago's Chinatown. Take your pick of places, no recommendations.

Only restaurant names, addresses, and telephone numbers are given. It's always wise to call first for reservations and for information on credit cards (pretty standard, but a changeable policy), and hours: Chicago restaurants have a capricious habit of closing earlier than their listed closing hour. Few establishments serve later than 9:30 or 10:00 during the week, and 11:00 or 11:30 on weekends. You certainly don't want to find yourself in an empty restaurant surrounded by chairs on tables rather than by customers in chairs at tables.

Two other tips: be relatively generous with "tips" themselves—20 percent is common, 15 percent *de rigueur*; also be demanding: Chicago restaurants need to be kept on their toes, and their *bonne table* best.

DOWNTOWN

The Berghoff, 17 West Adams, 427-3170

A Chicago standby since the turn-of-the-century. Good to excellent German food at moderate to low prices. Surprisingly, perhaps, one of the city's better fish houses. Berghoff's bar—the most handsome in town. Great beers, including their own special brew. Menu changes daily, wide selection, a dozen soups to hassenpfeffer and wiener schnitzel. Crowded, noisy. Expect to be jostled. Best for lunch or a quick supper before an evening meeting or the theater.

Binyon's, 327 South Plymouth Court (between Jackson and Van Buren), 341-1155

Perfectly ordinary, pleasant and a true Chicago-style restaurant. And a great bargain for lunch or dinner, especially considering the ambience (dressier upstairs), thoughtful service, straight forward food, and low prices. American cookery with ambitious touches: turtle soup, roast duck, sweetbreads, kidneys, white fish, trout, and of course, steaks and chops.

The Blackhawk, 139 North Wabash, 726-0100

It has been called Chicago's best steak house (I won't counter since I haven't a better candidate). I would definitely state that it is the best prime rib house in town. Various cuts available. Limited menu but quality. Moderate prices. Attentive service with showmanship—although one does tire of hearing the "Spinning Salad Bowl" spiel. Also visit Don Roth's Blackhawk on Pearson (110 E. Pearson, 943-3300). Much of the same in an even more attractive room.

Le Bordeaux, 3 West Madison, 372-2027

The loop's only French restaurant. Located slightly below (lower level) what was once the 'world's busiest corner', Le Bordeaux's realizations are somewhat less than their aspirations. Nevertheless, a moderately priced restaurant, particularly for lunch. Among house standards worth having are veal scallops in cream, frog legs (they come heavily garlicked), and chicken crepes. Avoid the omelettes and onion soup. Le Bordeaux has a pleasant small bar, most agreeable at the cocktail hour.

The Cart, 601 South Wabash, HA 7-0700

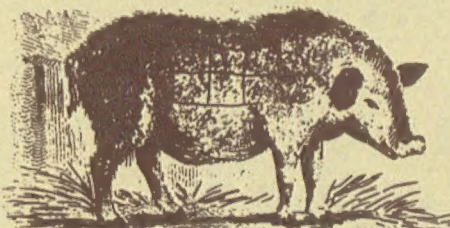
At the south end of downtown: generous portions of barbecued ribs, French fried shrimps, a variety of steaks and prime ribs of beef (that near rival the Blackhawk's). One of Chicago's more substantial meat and potato places. Not far from the Palmer House and close to Orchestra Hall and the Auditorium.

Epicurean, 316 South Wabash, 939-2190

The city's traditional Hungarian restaurant in the loop. Not for fine dining but for hearty eating in an uninventive environ. Quite pleasant. A nifty job of goulash, stuffed cabbage, chicken paprikash, egg dumplings, and for dessert—three kinds of strudel (apple is the best). Inexpensive to moderate.

Italian Village, 71 West Monroe, DE 2-7005

In one location, three delightful Italian restaurants (or dining rooms on different levels): the Village, La Cantina, and the Florentine Room. In order of price and formality, least to most: the Village offers an amusing enough decor—its namesake replicated—and over 30 pasta dishes, most of them worthy, excellent frog legs saute, and even pizza. La Cantina is subterranean with Italian and French food (steak Diane, squab with wild rice, elaborate desserts). The Florentine Room is the most distinguished and perhaps the choice restaurant: largely Northern Italian fare. Of special interest—*petit pollo a la Strozi*, broiled boneless breast of chicken embellished with sliced mushrooms, fontina cheese and brandy. Good selection of Italian and other wines in all rooms.



The Presidents, First National Bank Plaza, 263-2323

Beautiful room overlooking the fountains on the Plaza, acceptable to excellent food, indifferent service. Largely an American regional menu—with imagination. Wild game, a variety of fresh fish, creole dishes, and midwest haute home-cookin'. Expensive but the \$14.50 *table d'hote* menu offers honest value (including appetizer, soup, salad, main course, dessert, and coffee). Well selected wine list is primarily domestic.

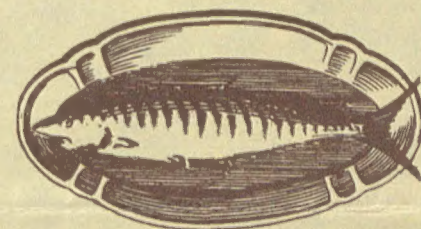
NEAR NORTH

Arnie's, 1030 North State Street, 787-2299

A lavish display of eclectica: art nouveau and deco, Spanish surreal, and the white wicker garden room—three or four dining spaces surrounding a handsomely planted atrium. Perhaps Chicago's pizzazziest decor for dining. The food, rather ordinary—simple menu but with some upper-mobile pretensions (seafood crepes, veal piccata, escargots in pastry). Basically a steak-chicken-fish restaurant with high prices and a good view of the chic singles set at work—or play. A particular buy at lunch if work, or play, takes you that way.

Benihana of Tokyo, 166 East Superior Street, 664-9643

Not for relaxed dining, but well known for what it is: showmanship *teppan-yaki* cooking—where your table is the stove and vice versa. Steak teriyaki, shrimp and chicken prepared as you watch. At least there's no question about the freshness of ingredients or the temperature of serving. Rather fun, but hardly leisurely or private . . . unless you go with five others and take the table-stove to yourselves.



Café de Paris, 1260 North Dearborn Street, 943-6080

A Chicago favorite since the early 1940s under a variety of managements, it remains very good indeed. The cozy establishment shows the signs of age but agreeably so. Order duckling a la Belasco, frog legs, or *tournedos forestiere*.

Cape Cod Room, Drake Hotel, 140 East Walton Street, SU 7-2200

Traditionally up-there if not always top rank, because it embodies a long history of unchanging atmosphere, expectably good (yet sometimes gruff) service and food that the proprietorship takes pride in. At the present time, the Cape Cod is the city's second best fish restaurant (Tango is first), but it's a *must* for red snapper soup, pampano en papillote, stuffed trout, steamed lobster.

Chez Paul, 660 North Rust Street, 944-6680

In the same block as the American College of Surgeons, and in a building almost as beautiful, Chez Paul spreads its good table: French and expensive. A rich setting for the substantial with knowledgeable tastes. A fine wine list and very special food: *escalope de veau Normande*, salmon en crouete, sweetbreads Marechal, rack of lamb, and marvelous treatment of finny fish and shell fish.

The Corona Cafe, 501 North Rush Street, 527-5456

A very handsome setting for this Italian restaurant-cum-steak house. Not necessarily the best of all culinary worlds, but a gracious room, unusually considerate service, and moderate prices, make a visit well worth it. Good salads, good lamb dishes, good pasta. Particular favorites of the regular clientele include chicken cacciatore, broiled red snapper, and veal scallopine.

Gaylord Restaurant, 678 North Clark Street, 664-1700

Tacky location uncovers an Indian restaurant rich in the flavors and pungency of the northern part of the continent. Curried dishes are authentic and can be fiercely hot, which is good. But be warned: there's no currying of middle-America tastes here. Inexpensive "tandoori" dishes. A cheerful, informal establishment.

Gene And Georgetti, 500 North Franklin Street, 527-3718

A much respected, long-lived Chicago steak house and Italian restaurant. Expensive for what you get, but what you get is good. The best of beef. Or chicken. And that's about it. The accompaniments and wine list are also tops. It is favored by the (nearby) Merchandise Mart crowd.



Gordon, 512 North Clark Street, 467-9780

In an unlikely neighborhood, this small restaurant is stunning in appearance and a seeming find. Don't fear, the neighborhood is safe, day or night. The restaurant is lovely in appointments, the food—a culinarily mixed bag. If you want to be "in" this is the latest "it". A much better all around "in-it" at lunch. The restaurant can be fun, but do yourself and the proprietorship a favor by being demanding.

Jovan, 15 East Huron Street, 944-7766
Same ownership as the later mentioned Le Perroquet, but less publicized, less expensive (*prix fixe*, \$13.50). And better. A tasteful, quiet rendezvous. Determinedly fresh fish. Very good veal and beef dishes. Have Grand Marnier soufflé for dessert.

Le Cheminee, 1161 North Dearborn Street, 642-6654

The place does very well in service, "feeling", and food. An extensive menu offering mainly Frenchified food. Stuffed trout, beef en croute, the ever present duck a l'orange (but good). Impressive wine list. Moderately expensive.

Le Mignon, 712 North Rush Street, 664-1033

Three cheerfully appointed small rooms in an old (1876) Chicago limestone house (the Chicago version of the east coast's brownstone). Ingratiously attentive service and food, at least very good, and sort of, but not over-ambitiously French. It is a favorite of mine, as are these dishes: rack of lamb, duck a l'orange, stuffed trout with crab meat, and a noteworthy coq au vin. For all, relatively inexpensive.

Le Perroquet, 70 East Walton Street, 944-7990

What can one say? A legend envelopes it and Perroquet isn't quite in touch with reality. This French restaurant could be so very good, but perhaps doesn't consistently try hard enough, or care. When it's good, it's excellent. Anyway, a "must" for notch-markers and serious diners to enjoy and critique. The menus are moveable feasts and not unmixed blessings: salmon, duck, sometimes venison, quail. *Table d'hôte* is nearly 20 bucks a head. Indisputably great vegetables, salads, and desserts (especially, pastries and soufflés).

Martini's, 232 West Grand Avenue, DE 7-2935

Inexpensive and lively. Good but not great. Respectable steaks, chops, boneless chicken, and quite adequate Italian dishes. A favorite for lunch but especially dinner, because the quality and value are in line. Anything but pretentious and very "Chicago".

Pizzeria Uno, 29 East Ohio Street, 321-1000; **Pizzeria Due**, 609 North Wabash Avenue, 943-2400

Chicago's premiere pizza palaces for serious aficionados. Both are similar in seating space and design (or lack of it). Old timers hold out for Pizzeria Uno but both establishments, under the same management, are crowded, informal, and inexpensive. The pizzas come in three sizes in the expected varieties. Good simple salads, some sandwiches.

The Pump Room, Ambassador East Hotel, 787-7200

Not the fabled Pump Room of yore with flaming food, hunt coated waiters and beplumped coffee boys attending to the culinary anxieties of the rich and famous and would-be both—but a newly and handsomely refitted space that is seeking its right level of patronage. Knit-knits mix with Halston originals in an entertaining panorama of the smart and the gauche. The food is relatively high tabbed—and awful: the awfulness of "continental cuisine". Lunch is the best bet, but go in the evening for a drink at the attractive bar and take in the spectacle.

Riccardo's, 437 North Rush Street, 944-8815

A Chicago original! The city's most "Chicago" restaurant? It used to be under the late host and greeter Ric Riccardo, but the place under new management, and recently tidily refurbished, is still pretty respectable. The bar is a great one for drinking in—and being in. It's also the preferred, although somewhat noisy place for dinner. The food is Italian, with a soupcon of Greek cooking. Interesting veal dishes as well as green noodles, ravioli al forno, linguini with clam sauce. Super pecan pie . . . for some unexpected reason. Hangout for newspaper people, ad execs, et al at lunch.



Ritz-Carlton Hotel Dining Room, Water Tower Place, 266-1000

A place to go for evening drinks, or lunch. But not for dinner. A very lovely room off a splendid up-in-the-air hotel lobby. The experience is worth it. The food can be (although it is not necessarily) quite good: excellent soups, a veloute of oysters for example; a variety of duck and bird entrees; medallions of veal; French and Italian preparations. Imaginative desserts. Insufferable service!

Sayat Nova, 157 East Ohio Street, 644-9159

The best of the city's Middle Eastern (essentially, Armenian) fare in a warmly ungimmicked-up setting. Excellent lamb dishes, including American broiled lamb chops (you can't do better elsewhere). Try the raw lamb version of tartar steak—kibbe. For large parties ask about the whole stuffed lamb, or the leg of lamb. Then there is the usual, but quite super shishkebab, lullakebab, kofta, and sarma.

Sweetwater, 1028 North Rush Street, 787-4081

In the site of the former "Mr. Kelly's", a very new restaurant with upper-mobile ambitions. A beautiful setting, even if a touch "decorator-ish". Their culinary slogan is "Sweetwater makes it fresh". And they mean everything. A lot of interesting fish items but also baby rack of lamb and Singapore ribs and coleslaw. Not inexpensive.

Tokyo Tea Garden, 5 West Superior Street, 944-9889

A bargain! A tiny nearby, north Japanese restaurant offering simple but very agreeable Japanese cookery: light batter tempura, Sukiyaki, and a delicious Tokyo Nabe (fish, bean curd, and vegetables in a delicate broth—delicious!). Inexpensive. No liquor license, bring your own sake or beer.

The Waterfront, 1015 North Rush Street, 943-7494

An informal Rush Street *boite*—the best of them. The atmosphere is somewhere between "eating" and "dining". Make of it what you will, you won't be hurried. The restaurant is flexible and informal. Recommended: sole en sacque, shrimp served in their shells, a hearty San Francisco cioppino, West Coast crab, lobster, steamer clams (as good as anywhere in the city).

MID NORTH

Abacus, 2619 North Clark Street, 248-6700

A distinguished new Chinese restaurant offering selections from four of the five Chinese schools of cookery: Szechewan, Shanghai, Cantonese, and Mandarin. Relatively expensive. Of note: Szechewan chicken with peanuts, moo-shu pork, Mongolian beef, mushrooms stuffed with shrimp, fish in ginger and garlic, and the Abacus egg roll. Reserve ahead for large parties, special food.

The Bakery, 2218 North Lincoln Avenue, 472-6942

There is a danger that proprietor Louis Szathmary's personalism may have given way to hospitality-by-rout, and his food . . . succumbed to the predictability of mass production. However, The Bakery is always packed with curious crowds who enjoy the chow and the setting. Next to the Water Tower, it is Chicago's number one tourist attraction. *Prix fixe* five course dinners at \$12.00, soup to crepes, include such entrees as Beef Wellington and duck with cherry sauce. You are allowed about an hour and a half to eat and take in the scene.

Bengal Lancers, 2324 North Clark Street, 929-0500

A choice and small Indian restaurant—50 or 60 seats. Leisurely dining in a beautifully prepared room. No hocus pocus. Inexpensive to moderate *table d'hôte* dinners, curried vegetables, beef, chicken, shrimp, run from mild to fierce. Many pleasant asides. Among the accompanying dishes are *sambar* (a split pea puree), *raitha* (a yogurt pleasure) deep fried bread and chutneys. Honest value.

Chicago Claim Company, 2314 North Clark Street, 871-1770

Despite the gimcracks (the prospector's gold pan menu), The Chicago Claim Company has a tranquil setting: almost Japanese in its respect for natural materials, brick walls, and barn siding. A simple menu focuses on steaks, lobster tail, terriyaki, shrimp and perhaps the best hamburger in town, the "Motherlode". Avoid the long lines of teeny boppers in the evening. Sneak away for lunch. A hideaway.

House of Hunan, 3150 North Lincoln Avenue, 327-0427

Although it is "mid north" this walk-up Chinese Hunan and Szechewan restaurant is also slightly west on the city's interesting diagonal thoroughfare Lincoln Avenue. (But still 20 minutes by cab from the Loop and well worth it.) Buffet at lunch. Dinner menu includes an outstanding pork kidney with garlic sauce, moo-shu pork enclosed by thin pancakes with plum sauce. Szechewan beef and chicken. Wonderful Hunan dumplings and Peking duck.

John Barleycorn, 658 West Belden (off Lincoln Avenue) 348-8899

Slide presentations of Baroque art, classical music, a staunch, sturdy and dependable bar, a happy informality and crowd chatter. Barleycorn vies strongly with The Chicago Claim Company for turning out the best burger in town. Take it in late at night after a few other stops on Chicago's best entertainment strip, Lincoln Avenue.

L'Escargot, 2925 North Halsted Street, 525-5525

Within a Chicago "bungaloid" building: the food and simple setting of the French provinces. A delightful surprise. Chicago's best French country restaurant. Some of the menu items are duck, fish, coq au vin, lamb, *cervelle soufflé* (by special order) and a consistently terrific *cassoulet*. Moderate prices.

Kamehachi of Tokyo, 1617 North Wells Street, 664-3663

A modest and honest Japanese restaurant with a sensational shushi bar (rice surmounted with fresh tuna, clams, shrimp, abalone). Also the usuals are very special here: shrimp tempura, shashimi, terriyaki, sukiyaki. The presentation of food is as enjoyable as the taste. Kamehachi is, by the way, located in the sad remains of what once was Chicago's famous tourist attraction, "Old Town". This restaurant is the very best of what once was. Go no further.



Lee's, 1750 North Clark Street (in the Warehouse), 944-6665

Located atop the fascinating "Warehouse" cornucopia of shops and other restaurants (which should be seen) is an attractive Mandarin and Szechewan Chinese restaurant. Recommended: twice cooked pork, shrimp, red snapper, sweet and sour fish, lemon chicken. The food can be hot and spicy but bring your own firewater or beer.

The Other Side, The Belden Stratford Hotel, 2300 North Lincoln Park West, 348-6610

Across the lobby from Al Farber's Steak House (which is pretty good in itself), is this inviting operation of Farber fils. Antique odds and ends (mostly for sale) fill the space cheerfully but don't get in the way of good service and some interesting food. Cabbage soup, ribs, chicken roquefort, burgers, and daily specials. Tasty, light Jewish cookery.

Tango, 3172 North Sheridan, 935-0350

Tango's preeminence as a fish house (Dover sole en croute, red snapper, hake, turbot—all purchase-port-fresh) should not dissuade one from ordering torunodos Helder or rack of lamb. Unusual presentation of crisp vegetables, really good food, knowledgeable service. One of the best and most moderately priced wine lists in town. Chicago's most joyous restaurant space to enjoy good food, company, and a full evening's entertainment. Moderate to expensive.

Among other activities, James Ward is a food writer for professional restaurant publications as well as for the Chicago Daily News. He is also a hungry, thirsty Chicagoan happy to help locals and visitors slake their appetites.